

**Supplemental Table 1. Firmness and soluble solids of fruits from the six peach varieties selected in the present work.** Firmness and soluble solids were measured in peach fruits at harvest (H); after ripeness at 20 °C (RS); and after cold storage at 0 °C for short time (CS) or 21 days (CS21), after which, fruits were stored at 20 °C for ripeness (CS21+RS). Different letters within each parameter indicate statistically significant differences ( $p<0.05$ )

Cultivar	Parameter	H	RS	CS	CS21	CS21+RS
<b>Flordaking</b> <b>(FD)</b>	Firmness (N)	53.9 ± 10.8 gh	10.8 ± 2.9 b	59.4 ± 3.7 hi	62.7 ± 10.8 ij	15.7 ± 8.8 b
	Soluble solids (°Brix)	8.8 ± 0.9 abc	9.9 ± 1.5 cd	10.1 ± 0.7 de	8.7 ± 1.1 abc	9.0 ± 1.1 bc
<b>Rojo 2</b> <b>(R2)</b>	Firmness (N)	50.0 ± 3.9 fg	10.8 ± 4.9 ab	42.0 ± 4.8 e	55.9 ± 5.9 h	26.5 ± 10.8 d
	Soluble solids (°Brix)	8.1 ± 0.8 a	9.1 ± 1.0 bc	8.9 ± 1.0 abc	8.8 ± 1.0 abc	8.3 ± 1.0 ab
<b>Springlady</b> <b>(SL)</b>	Firmness (N)	45.1 ± 3.9 ef	8.8 ± 4.9 ab	64.9 ± 9.5 j	41.2 ± 4.9 e	4.9 ± 0.0 a
	Soluble solids (°Brix)	11.2 ± 0.9 fgh	11.5 ± 0.9 gh	11.1 ± 1.0 fg	10.3 ± 0.8 e	11.3 ± 0.9 fgh
<b>Red Globe</b> <b>(RG)</b>	Firmness (N)	72.5 ± 9.8 k	27.4 ± 14.7 c	84.8 ± 13.1 l	70.6 ± 5.9 k	13.7 ± 10.8 ab
	Soluble solids (°Brix)	12.8 ± 0.9 jkl	12.8 ± 0.9 jkl	13.4 ± 0.4 klmn	13.4 ± 1.3 lmn	13.2 ± 0.9 klm
<b>Elegant Lady</b> <b>(EL)</b>	Firmness (N)	64.7 ± 4.9 ij	10.8 ± 4.9 b	71.3 ± 4.3 k	58.8 ± 15.7 ij	6.9 ± 1.0 ab
	Soluble solids (°Brix)	12.9 ± 0.8 jkl	12.6 ± 1.0 ijk	13.1 ± 0.7 kl	12.8 ± 1.4 jkl	13.1 ± 0.7 klm
<b>Limón Marelli</b> <b>(LM)</b>	Firmness (N)	41.7 ± 6.4 e	20.8 ± 4.5 c	47.3 ± 9.6 f	45.3 ± 7.3 ef	7.7 ± 1.6 ab
	Soluble solids (°Brix)	12.3 ± 0.8 ij	12.0 ± 1.0 hi	10.6 ± 0.7 ef	13.9 ± 0.7 mn	14.1 ± 1.5 n